

SG5000

NUT BUTTER GRINDER



Cleaning and Sanitizing your SG-5000

This machine shall be cleaned and sanitized at intervals to comply with national, state, and/or local health codes.



- Turn off SG-5000 and disconnect electrical cord before cleaning.
- Avoid using dishwashers for ANY components of the SG-5000 as damage may occur.
- Do not wash the Chute, Chute Lid or Front Cover in a dishwasher, as the plastic may melt.
- Use caution when handling Auger. We recommend users wear cut proof gloves.

The following pages provide detailed instructions on how to disassemble, clean, dry, sanitize and reassemble the SG5000. Consistent use of these procedures will ensure the SG500 is in optimum operating condition.

Wash Soaking the components in warm soapy water for several minutes will loosen the nut butter and make cleaning easier. Wash the internal components of the SG-5000 with warm water and mild detergent. Use a small, soft bristle brush to remove butter from the Rotary plate & Auger Housing and other parts. Rinse all parts and dry thoroughly.

Dry Ensure all components are dry prior to the reassembly of the machine. Air-drying is best, but a soft cloth can be used to dry all parts.

SANITIZING Use a food grade sanitizer on parts to ensure dry safe conditions. One brand, Alpet D2 from Best Sanitizers, provides sanitizers in liquid form and wipes, both of which can accomplish a proper sanitization level. (Sanitizer used shall comply with Section 4-501.114. Manual and Mechanical Warewashing Equipment, Chemical Sanitation -Temperature, pH. Concentration and Hardness of the FDA Food Code.)

Apply the sanitizer solution according to the container's instructions to all previously washed and dried components and surfaces. Pay special attention to food contact zones and splash zones. Allow all components to air-dry and then reassemble the SG-5000 as shown in the Assembly Instructions. The SG-5000 can now be plugged back in to the power source, turned back on and returned to operation.

Tips for keeping your SG-5000 clean and sanitary

- Follow all the steps in this procedure and post Cleaning & Sanitizing instructions in a viewable area above your SG-5000 cleaning area.
- Always hand wash the SG-5000 and its removable components. Washing in a commercial dishwasher ruins the aluminum surface and affects the materials ability to be properly sanitized.
- Never submerge machine base in water.
- Never hose rinse or use excessive amounts of water. Damage may occur to the electrical components resulting in voiding the warranty.
- Follow the guidelines of your specific sanitizer solution.
- Regularly inspect parts for wear, cracks, or damage.
- If any part of your SG-5000 appears to be compromised, remove the SG-5000 from service and contact Hampton Farms service at (413) 732-4193.



Cleaning and Sanitation Instructions

Each machine is partially assembled when it leaves our factory so there is little assembly required when the machine is new out of the box. This machine should only be disassembled for cleaning purposes or if the unit needs service.

Please follow the instructions below for disassembly and assembly.

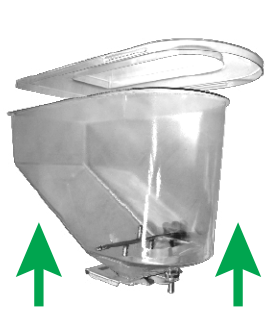
DISASSEMBLY:

IMPORTANT: Unplug the machine before ANY of the following steps



STEP 1

Turn the machine to the off position. (down)



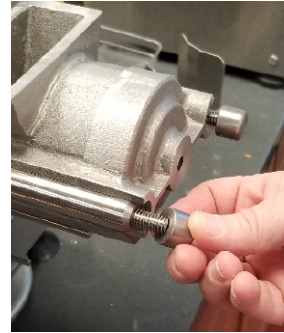
STEP 2

Remove Chute from machine. Empty contents.



STEP 3

Remove the front cover by gripping the cover and pulling away from the grinder.



STEP 4

Unscrew and remove the two **Front Cap Knobs**



STEP 5

Place hand on the back of the **Auger Housing** and pull forward removing the entire **Auger Assembly**.



STEP 6

Bring the entire **Auger Assembly** to the sink. Remove the **Front Cap**.



STEP 7

Pull the **Rotary Plate** and **Auger** out of **Auger Housing**.



STEP 8

Hold **Auger** with a cloth for firm grip and unscrew **Rotary Plate**.



STEP 9

Place all removable parts in the sink for cleaning. Soak in warm water for several minutes to loosen nut butter (Do NOT put through dishwasher)



WASH

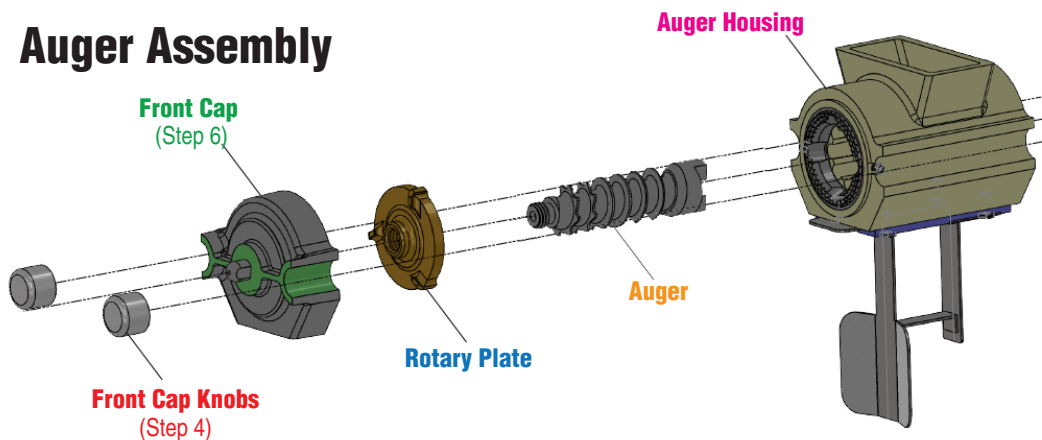
RINSE

DRY

STEP 10

Wash all parts, including the chute and lid. Brushes and sponges may be used. Rinse with clean, warm water. Dry all components. DO NOT submerge the machine base in water.

Auger Assembly



ASSEMBLY:

IMPORTANT: Make sure all parts are COMPLETELY DRY before beginning the assembly process.



STEP 1

Ensure all parts are thoroughly dry.



STEP 2

Use a food grade sanitizer on all parts. Follow sanitizer instructions as listed on container.



STEP 3

Slide **Auger Housing** onto the guide rods until flush with front face of machine.



STEP 4

Screw **Rotary Plate** onto **Auger**.



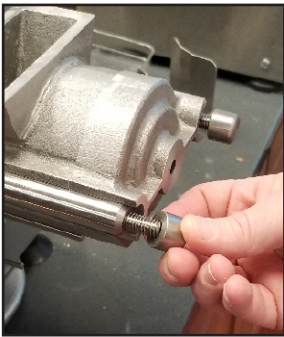
STEP 5

Holding the **Rotary Plate**, insert into **Auger Housing** and rotate until seated firmly.



STEP 6

Place the **Front Cap** on guide rods as shown below.



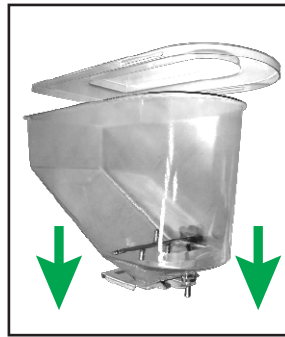
STEP 7

Screw **Front Cap Knobs** onto guide rods. (hand tight only)



STEP 8

Place the front cover on machine. (magnets will hold front cover on)



STEP 9

Place Chute on top of **Auger Housing**, confirm it is seated securely.



STEP 10

Plug machine in and turn on to start producing nut butter.

For additional instruction, please visit
hamptonfarms.com/SG5



Coming Soon



SG-5000 Cleaning 6.24.19

www.hamptonfarms.com

